

# -GSH-

Welcome to the Gilbert Street Hotel experience.  
Please enjoy the charming atmosphere of one  
of Adelaide's hidden gems.

Our food is brought to you by an award winning kitchen,  
using the finest produce South Australia has to offer.

The wine and beer selection has been handpicked from a  
selection of small boutique breweries and wineries,  
to match the quality of food.

Sit back, relax and enjoy the smooth tunes played  
by the DJ and bands Tuesday through Sunday.

Kitchen open every day from 11am.

Table service from 6pm in the restaurant only.  
Otherwise, please order meals at the bar.

## WEEKLY SPECIALS

Monday	Happy Hour 5-6pm \$2 off pints + base spirits + house wines <b>\$15 Pasta Special</b>
Tuesday	Meals Served All Day Happy Hour 5-6pm <b>\$15 Pizza Special</b> Jazz Band – The Airbenders from 7.30pm
Wednesday	Meals Served All Day Happy Hour 5-6pm Buffalo Wings <i>[Pre order only]</i> Premium Bourbon & Whiskey Special <b>\$15 Steak &amp; Caesar Salad <i>[Lunch only]</i></b>
Thursday	Meals Served All Day Happy Hour 5-6pm Buffalo Wings <i>[Pre order only]</i> Blues & Roots Band 7pm till late USA Beer Specials <b>\$15 Steak &amp; Caesar Salad <i>[Lunch only]</i></b>
Friday	Meals Served All Day Happy Hour 5-6pm DJ from 5pm
Saturday	Meals Served All Day DJ 8pm till late Cocktail Hour 10pm
Sunday	Meals Served All Day Live Music from 2pm Beer Specials <b>Neighbour Day</b> <i>[Discount for Adelaide CBD residents]*t+c</i>

## TAPAS

<b>Grazing Plate</b> [GFA, DFA, VNA] Housemade dip + giant green olives + zuni pickle + piquillo peppers + cornichons + feta + BBQ mixed nuts + sourdough	25
<b>Pancetta Mac &amp; Three Cheese Bites</b> Spicy habanero sauce	12
<b>Zucchini + Pea &amp; Mint Arancini</b> [VG] Salsa verde + Grana Padano	12
<b>Anchovy + Piquillo Pepper Soldiers</b> [DF] Pinenut Tarator Sauce	11
<b>Nashville Fried Chicken</b> Cayenne wet rub + pickles + fresh bread + ranch	15
<b>Miso + Soy Glazed King Oyster Mushrooms</b> [VN] Pumpkin & ginger puree + shichimi togarashi	12
<b>Pulled Beef Tinga Soft Tacos (x2)</b> [DFA] Capsicum salsa + queso fresco + shaved radish	16
<b>Pulled Tofu &amp; Enoki Mushroom Tinga Soft Tacos (x2)</b> [VN] Capsicum salsa + queso fresco + shaved radish	14
<b>Butter Poached Prawns</b> [GFA] Pickled turnip + black garlic crunch + finger limes + chives	15
<b>Selection of Local &amp; Imported Cheese</b> <i>See specials board for options</i> Plum rolanda + almonds + house lavosh	12pp

Vegetarian [VG], Vegan [VN], Gluten Free [GF],  
 Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

## CHEF PLATES

<b>Mixed Mushrooms</b> [GF, VNA] Baby spinach + 63° egg + pinenut tarator + Jerusalem artichokes	26
<b>Tasmanian Lamb</b> [GF, DF] Cutlet + pressed shoulder + burnt onion + prune puree + roasted cauliflower + broad beans + red wine jus	38
<b>Braised Black Angus Beef Daube</b> Truffled potato puree + steamed peas + pickled turnips	35
<b>Confit Duck Legs</b> [DF] Salt baked beetroot + cavolo nero + shaved fennel + red wine jus	34
<b>Steak of the Day</b> Caramelised onion + miso butter + crispy fries [GF] OR Whey cooked carrots + crispy diced potatoes + red wine jus [GF]	POA
<b>SIDES</b>	
<b>Truffled Potato Mash</b> [GF]	10
<b>Cos + Cucumber + Pea + Chive + Ricotta Salad</b> [GF, VNA] Cider vinaigrette	10
<b>Crispy Fries</b> [GF, DF, VNA] Rosemary sea salt + roast garlic aioli	10
<b>Southern Fried Onion Rings</b> [VG] Ranch	10
<b>Seasonal Steamed Veg</b> [GF, DF]	10
<b>Housemade Sourdough Mini Loaf</b> [VG] Cultured butter + chipotle butter	7
<b>Housemade Sourdough Mini Loaf</b> [VG] Garlic + thyme butter	7

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## PUB GRUB

<b>Nashville Spiced Chicken Sandwich</b> Cayenne wet rub + pickles + cos lettuce + American cheese + ranch sauce + crispy fries	24
<b>Beef Burger</b> [Cooked Medium] [GFA, DFA] Cola braised onions + bacon + American cheese + pickles + jalapeño mustard + lettuce + crispy fries [substitute] plant based patty [VN]	24
<b>Panko Crumbed Katsu Prawn Burger</b> [DFA] Shichimi togarashi + shaved cabbage + aioli + crispy fries	24
<b>Creole Jambalaya</b> [GF] Slow braised chicken + prawns + spicy sausage + okra + holy trinity vegetables + paprika + tomatoes + parsley + spring onion + rice	24
<b>Steak &amp; Caesar</b> [GFA] Roast potatoes + red wine jus	22
<b>Wed - Thurs lunch special only</b>	15
<b>Chilli + Lemon Fried Australian Squid</b> [DF, GFA] Roast garlic aioli + crispy fries + lemon wedge	22
<b>Australian Market Fish</b> [Battered or Grilled] [DF, GFA] Roast garlic aioli + crispy fries + lemon wedge	27
<b>Garlic + Herb Crumbed Chicken Schnitzel</b>	20
<b>Black Angus Beef Schnitzel</b>	22
<b>Plant Based Chicken Schnitzel</b> [VN] Crispy fries	22
+ Mixed leaf & cucumber salad [GF, VN]	3
+ Steamed seasonal veg [GF, DF]	3

## SAUCES

<b>Creamy mushroom + dijon + thyme</b> [GF]	3
<b>Pepper + caramelised onion + rosemary</b> [GF]	3
<b>Red wine gravy</b> [GF]	3
<b>Parmigiana</b> [GF + VNA]	3

## PIZZA

**\$15 ON TUESDAY**

### **Margherita** [VG]

San Marzano tomato + melted bocconcini  
+ fresh basil + roast garlic olive oil

20

### **New York Pepperoni**

San Marzano tomato + provolone + pepperoni  
+ Reggiano Parmigiano

20

### **Barossa Smoked Ham**

San Marzano tomato + mozzarella + jalapeno chilli  
+ semi-dried tomato + pineapple

20

### **Vegetarian**

San Marzano tomato + mozzarella + mushroom  
+ green capsicum + kalamata olives + onion

20

+ Sliced Prosciutto

5

+ Vegan Cheese or Gluten Free Base

3

## PASTA

**\$15 ON MONDAY**

### **Pumpkin + Feta Fiori** [VG]

Baby spinach + toasted walnut butter + pangrattato

22

### **Spaghetti + Meatballs**

Braised in a red wine + mixed herb sugo + Grana Padano

22

## SALAD

### **Caesar** [GFA]

Cos hearts + crispy bacon + croutons + 63° egg +  
Grana Padano + caesar mayonnaise

20

+ Chargrilled Chicken

5

+ Chilli + Lemon Squid

5

+ Sliced Prosciutto

5

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## DESSERTS

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### Stout + Dark Chocolate Pudding

Smoked vanilla parfait + dehydrated chocolate

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14

### Sweet Potato & Orange Cake

Honey & ricotta mousse + toasted pistachio +  
caraway syrup

14

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